

Commercial Juice Machine V Belt Drive No 12 Kalsi

~~Rs. 24200~~ **Rs. ₹ 22,000**
(GST Extra)

Looking to elevate your juice bar or restaurant with a powerful commercial juice machine? Look no further than the Commercial Juice Machine V Belt Drive No 12 Kalsi from Cookkart. This robust and efficient juicer is designed to help you squeeze every last drop of goodness from fruits and vegetables, delivering fresh and flavorful juices with ease.

The V Belt Drive mechanism ensures smooth and consistent performance, while the No 12 Kalsi model is perfect for high-volume juice production. With its durable construction and reliable operation, this commercial juice machine is built to stand the test of time in any busy kitchen or juice bar.



Whether you're serving up refreshing citrus blends or vibrant green juices, this juicer is up to the task, making it an essential addition to your commercial kitchen equipment lineup. Upgrade your juice game and start impressing your customers with the Commercial Juice Machine V Belt Drive No 12 Kalsi from Cookkart today!

Technical Specifications

Hopper Diameter	: 5 Inch
Hopper Height	: 5 Inch
Model	: No 12
Voltage	: 220 V / 50 Hz / Single Phase
Material	: Stainless Steel Cabinet
Motor Power	: 0.5 HP

Application

- 1. Dessert Buffets:** Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- 2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- 3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- 4. Corporate Events:** They are used at corporate events, trade shows, and product launches to

add a touch of sophistication and indulgence to the catering.

5. Fundraisers and Charity Galas: Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.

2. Tiered Fountain Design: They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.

3. Dipping Accessories: Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.

4. Easy Assembly and Disassembly: They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.

5. Easy to Clean: Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.